

**July 4<sup>th</sup>:** Our house is so disrupted by reconstruction that we decided to come downtown and open the store on the 4<sup>th</sup> of July. Our holiday hours on Friday are from 10am to 4pm and after closing we'll be heading out for a picnic. Bring the out-of-town relatives by to see us and pick up some last minute ingredients and a bottle or two of summer wine! ~ Steve & Sharon

**Tagines from Tunisia:** We have just received a new shipment of both cooking tagines in various colors and the decorated serving tagines. To cook a tagine outdoors, pick up one of the traditional red clay braziers designed to be used with charcoal. Let the coals smolder while you challenge your guests to volley ball or badminton, then enjoy a gourmet repast.

**COOKBOOK: Tagine, Spicy Stews from Morocco,** Ghillie Basan, \$12.95: This is a complete guide to cooking the fragrant tagines of North Africa. Recipes include tagine of lamb with quinces, figs and honey to shellfish and vegetarian tagines, all accompanied by a photo.

#### **INGREDIENTS:**

**Halloumi:** Great Scott Hot Cheese! George-the-Cheeseman's all time favorite "squeaky cheese" from Cypress. Halloumi has a texture somewhere between a fresh Beecher's curd, queso blanco and a resilient mozzarella. We have two versions: the *Shepherds of Cyprus* 100% sheep's milk and a slightly tangier blend of sheep goats' milk from *Mt Vikos*. Native Cypriots eat halloumi with watermelon and grilled pork or lamb sausage. It can also be garnished with cut grilled veggies, olive oil and a squeeze of lemon or lime and served as Tapas.

**Greek Gods Greek Style Yogurt:** East of Rome, Yogurt is a cooking ingredient and this brand tastes like a trip to Greece! Its traditional full flavor adds a tangy creaminess to any recipe. Make a yogurt-herb spread or put a dollop in cold soups.

**Fresh Padrón Peppers:** Last week's shipment sold out in a matter of hours. But ¡*Demasiado!* Our California grower was not able to harvest this week. So these will not be back in stock until after the holiday. Our grower has promised to ship on Monday, July 7<sup>th</sup> so we should have them Wednesday afternoon, the 9<sup>th</sup>.

**Miguel & Valentino Pine Cone Smoke Extra Virgin Olive Oil:** Drizzle this oil over some of our Greek orzo pasta then dust with grated cheese for a side dish that tastes like a campfire.

**PICNIC & BBQ WINES:** Here at The Spanish Table, we've geared up for the July 4<sup>th</sup> celebration by stocking some new summer wines. Summer calls for inexpensive reds around the grill and crisp, chilled whites or rose on a hot day.

**2007 Las Brisas Rueda** \$10.99: This was a runaway favorite white wine in our recent 90 degree weather. A group of us sipped it with lemon stuffed olives and Kaikou cheese and later, served it with grilled seafood. Creamy flavors of tropical fruit, ripe apple, minerals and a crisp grapefruit finish make this a versatile and refreshing wine.

**2005 Esporao Reserva White,** Alentejo \$13.99: Very fragrant Portuguese white with lots of honeysuckle and tropical fruits framed by a light acidity. Concentrated fruits and a hint of smoke round out the wine nicely. Richness and acidity will stand up to salmon fillets brushed with anchovy butter.

**2006 Fuente del Conde**, Cigales \$8.99 The Lara family has been producing dry rosés in Cigales for generations. Made from 100% tempranillo, this crisp rosé is deep crimson in color. Flavors of ripe strawberry and pie cherry wrap up with a refreshing dry finish.

**2007 2006 AltamirA, Los Dos** “Old Vines” Campo de Borja \$7.99: A special cuvee of 85% grenache from 35 to 50 year old vines and 15% syrah, this Rhone-style blend has an elegance that belies its price! Aromatic, with rich berry fruit, moderate tannins and smooth finish, this is a tasty wine and an exceptional partner to barbequed foods.

**2006 Bèsame** Garnacha Old Vines Cariñena \$7.99: With a flashy label of puckering, lascivious lips, you might be tempted to pass this one by. But **“Kiss Me!** “is a deep and fleshy, 100% garnacha wine that offers up mouth-filling flavors of currants, blackberry and mulberry. Smooth and pleasing on the palate, with hints of vanilla and mocha on the finish, this wine from 85 year old vines is a terrific bargain!

**2004 Lan Crianza**, Rioja \$10.99: What a great Crianza! Sweet cherry gives way to coffee, soils, and smoke, while maintaining a bright acidity throughout. Bring out the burgers!

**RECIPE:** Burgers are essential to summer. This recipe for the meat patty makes them special! Put what you will on them (I chose to use a smear of ali oli, a squirt of salsa brava and a slab piquillo pepper plus some lettuce from out garden).

#### **Byzantine Burgers**

¼ lb	Sobrasada (spreadable chorizo)
¾ lb	extra lean Ground Beef
½ teaspoon	Miguel & Valentino Chopped Spanish Garlic
½ teaspoon	Coarse Spanish Sea Salt
½ teaspoon	Smoked Pimentón de La Vera